

morimoto | seasonal

## speciatly maki

garden vegetable maki 17.  
carrots, avocado, mizuna, green goddess, fried edamame

lobster kushi katsu maki 24.  
panko fried lobster, cabbage, pickled red ginger, tonkatsu mayo

toro wasabi maki\* 30.  
avocado maki, soy pickled wasabi leaves, chopped fatty tuna

yellowtail jalapeno maki\* 25.  
asparagus tempura, kaga miso, yuzu pickled jalapeño

## seasonal sushi bar selections

aka mebaru\* – red rockfish 6.  
aomori, japan

artic salmon\* - 2 day konbu cured 6.  
antarctica

huri \* - wild king yellowtail 10.  
hokkaido, japan

kamasu\* - barracuda 7.  
chiba, japan

katsuo\* - skipjack tuna 8.  
shizuoka, japan

ishigaki dai\* – spotted knifejaw snapper 8.  
oita, japan

medai\* – wild butterfish 7.  
nagasaki, japan

matsukawa karei\* - yellow belly flounder 10.  
hokkaido, japan

smoked king salmon\* 9.  
new zealand

shira ebi\* – baby sweet shrimp 12.  
toyama, japan

kuro awabi\* – sake steamed black abalone 14.  
chiba, japan

shirayaki\* – sake salt grilled fresh water eel 9.  
taiwan

fresh wasabi 12.

seasonal chef's sushi selection\* 50./100.

seasonal chef's sashimi selection\* 65./130.

## vegetable

shishito peppers 12.  
nori-yuzu salt, sesame, shiso, lime

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 11.09.18